

MENU

TU–SA 6PM–10PM/ SA–SU 12AM–3PM

FINGERFOOD

- Sourdough bread & lavender vinegar butter 4,5
Freshly baked, 18 hours of dough resting time from demeter wheat and rye
- Terrine, kimchi & grilled toast 12
Terrine from the May organic pig farm
- Green asparagus tempura & homemade chili ketchup 11
First green asparagus from the Hessian Ried

COLD STARTERS

- King oyster mushrooms, mozzarella, marjoram & salted lemon 16
Marinated mozzarella from the L'Abbate cheese factory in Offenbach
- Beef tartare, anchovy cream, lettuce & chives 19
Hand-cut tartare from Vogelsberger beef
- Hake ceviche, grilled leeks, leche de tigre & parsley 17
Hake fillet from sustainable gillnet fishing in Denmark

HOT STARTERS

- Asparagus cream soup, crème fraîche & clementine oil 15
Rich Creme Fraiche from Dairy Farm Schrozberger
- Glazed Liver, Monksbeard, Lardo & Sage 16
Sliced & Glaced Lacaune Sheep Liver Kapellenhof
- Grilled bone marrow, herb waffle, basil & Mornay 15
+ 15 preparation time; Bone marrow from Vogelsberg pasture-raised ox.

MAIN COURSE

- Ricottacannelloni, Spinach, Ramsons & Camomilebutter 26
Ricotta from L'Abbate in Offenbach am Main
- Sticks of asparagus, potato cream & smoked hollandaise 29
White Asparagus from Bürstadt
- Pork belly, pea, almond & mizuna salad 36
Confit & grilled belly from Biohof May pork
- Confected char, Kohlrabi, Chickpeacreme & Mustardseeds 34
Confected fillet of char from the Wetterfeld fish farm